



terrasse

BAR



SCHAUMWEINE

SCHAUMWEIN 0%

Hoppa Sparkling

Weinschwester, Württemberg – Cabernet blanc

75cl

59

PROSECCO

Bareta – Valdobbiadene Prosecco
superiore brut

Merotto, Veneto – Glera

62

FRANCIACORTA

Cuvée Royale

Marchese Antinori, Franciacorta brut

Montenisa, Lombardia – Chardonnay, Pinot bianco, Pinot nero

89

Marchese Antinori Rosé, Franciacorta

Montenisa, Lombardia – Pinot nero

92

TRENTO DOC

Ferrari Perlé brut 2018 ^{v+} Trentino – Chardonnay

85

Ferrari Riserva Lunelli extra brut 2015 ^{v+}

Trentino – Chardonnay

125

Giulio Ferrari Riserva del

Fondatore extra brut 2010/12 ^{v+}

Trentino – Chardonnay

195

SCHAUMWEINE

| CHAMPAGNER | 37.5cl | 75cl | 150cl |
|--|--------|------|-------|
| Thiénot brut <i>Thiénot – Chardonnay, Pinot noir, Pinot meunier</i> | | 99 | |
| Thiénot brut rosé <i>Thiénot – Chardonnay, Pinot noir, Pinot meunier</i> | | 120 | |
| Ruinart R <i>Chardonnay, Pinot noir</i> | 85 | 169 | 350 |
| Ruinart Rosé <i>Pinot noir, Pinot Meunier</i> | 95 | 189 | 390 |
| Ruinart Blanc de Blancs <i>Chardonnay</i> | 95 | 189 | 390 |
| Dom Perignon <i>Pinot noir, Chardonnay, Pinot Meunier</i> | | 370 | 960 |
| Dom Perignon Luminous <i>Pinot noir, Chardonnay</i> | | 460 | 1060 |
| Dom Perignon Rosé <i>Pinot noir, Chardonnay</i> | | 660 | |
| Krug Grande Cuvée <i>Pinot noir, Chardonnay, Pinot Meunier</i> | | 390 | |
| Louis Roederer Cristal Brut <i>Pinot noir, Chardonnay</i> | | 420 | 1080 |
| Armand de Brignac Gold Brut <i>Pinot noir, Chardonnay, Pinot Meunier</i> | | 590 | |

OFFENAUSSCHANK

| | | |
|---|------|------|
| SCHAUMWEIN 0% | 10cl | 75cl |
| Hoppa Sparkling <i>Weinschwester, Württemberg – Cabernet blanc</i> | 10 | 59 |
| PROSECCO | | |
| Bareta – Valdobbiadene Prosecco superiore brut <i>Merotto, Veneto – Glera</i> | 11 | 62 |
| TRENTO DOC | | |
| Ferrari Maximum Rosé brut ^{V+} <i>Trentino – Pinot nero, Chardonnay</i> | 12.5 | 78 |
| Ferrari Perlé brut 2018 ^{V+} <i>Trentino – Chardonnay</i> | 14 | 85 |
| CHAMPAGNER | | |
| Jeeper brut Blanc de Blanc Grande – Réserve AOC <i>Jeeper – Chardonnay</i> | 21 | 125 |
| ROSÉ | | |
| Scalabrone Bolgheri rosato 2024 <i>Tenuta Guado al Tasso, Toscana – Cabernet Sauvignon, Merlot</i> | 9.5 | 58 |
| Whispering Angel 2024 <i>Château D'Esclans, Provence, France – Grenache, Cinsault, Syrah</i> | 11.5 | 71 |
| WEISSWEINE | | |
| Conte della Vipera 2024 <i>Castello della Sala, Umbria – Sauvignon blanc, Sémillon</i> | 11 | 69 |
| Roero Arneis 2024 <i>Bruno Giacosa, Piemonte – Arneis</i> | 12.5 | 79 |
| ROTWEIN | | |
| Barrua 2021 <i>Azienda Punica, Sardegna – Carignano, Cabernet Sauvignon</i> | 12.5 | 78 |
| Cont'Ugo 2023 <i>Tenuta Guado al Tasso, Toscana – Merlot</i> | 16 | 95 |

Für eine grössere Auswahl, fragen Sie nach unserer Weinkarte.

SPRITZER & LOW ALCOHOL

| | |
|--|----|
| «terrasse» in Pink | 16 |
| <i>Vermouth Rosé, Tonic Water, Rosa Pfeffersirup, getrocknete Grapefruit</i> | |
| Campari Spritz | 16 |
| <i>Campari, Prosecco, Soda</i> | |
| Apricot Spritz | 16 |
| <i>Red Bull Apricot, Prosecco, Soda</i> | |
| «terrasse» Spritz | 16 |
| <i>Prosecco, Tonic Water, Limettensaft, Mango-Thymianpüree</i> | |
| Sunny Side Spritz | 18 |
| <i>Cointreau, White Peach, Zitronensaft, Prosecco, Soda</i> | |
| Aperol Spritz | 16 |
| <i>Aperol, Prosecco, Soda</i> | |
| Paloma Spritz | 20 |
| <i>Patron Tequila, St. Germain, Pink Grapefruit Soda</i> | |

SIGNATURE COCKTAILS

| | |
|---|----|
| Ruby Dusk | 22 |
| <i>Ein Schluck Abendrot, fruchtig, herb, sonnig. Gin, Chambord, Mangopüree, Brombeerpüree, Zitronensaft, Mandarinensirup</i> | |
| Amore Amaro | 21 |
| <i>Ein bitterer Kuss, gekühlt von einer grünen Frische, belebt von einer Zitronennote. Cynar, Zitronensaft, hausgemachter Gurkensirup</i> | |
| Blockbuster | 22 |
| <i>Sonne in Trauben gebrannt, gesalzenes Karamell rauscht durch Popcornträume, ein Schluck Kinomagie. Pisco, Lustau Fino, hausgemachter Popcornsirup</i> | |
| Terrasse on Fire | 22 |
| <i>Rauch küsst Tropen, Mango, Limette und Passionsfrucht tanzen im Feuer des Thymians. Mezcal, Limettensaft, Mango-Thymian-Püree, Passionsfrucht, flambierte Passionsfrucht</i> | |
| Caperucita | 22 |
| <i>Tequila in Erdbeeren verloren, Zitrone prickelt, darüber schwebt ein Traum aus Kokos und Crème. Tequila, Erdbeerpüree, Zitronensaft, Kokos-Crème-Foam Serviert mit: Erdbeerleder, Kokosflocken</i> | |
| Golden Roots | 22 |
| <i>Ingwer brennt sanft, Zimt zieht vorbei, Minze wirbelt im Zitronenwind, getragen von Honiggold. Ingwerlikör, Haus-Drambuie, Zitronensaft, Minze, Zimt</i> | |
| Sotto Fuoco | 22 |
| <i>Aus der Tiefe steigt Rauch, scharf und süß, Limette entflammt die Nacht, Chili umhüllt von dunkler Verführung. Mezcal, Limettensaft, hausgemachter Agave-Chili-Sirup Serviert mit: dunkle Chili-Schokolade</i> | |
| Green Muse | 20 |
| <i>Italicus und Chartreuse rauschen durch Kräutergrün, Minze blüht, ein Schluck botanischer Sehnsucht. Italicus, Chartreuse, Zitronensaft, Minze</i> | |
| Velvet Cask | 22 |
| <i>Zitrus trifft auf samtige Tiefe, Portwein schmiegt sich an Holz, Whiskey erzählt von alten Fässern. Zitrus-Vermouth (Fatwash), Portwein, Bulleit Rye Whiskey</i> | |

KLASSISCHE COCKTAILS

| | |
|--|----|
| Americano | 17 |
| <i>Campari, Vermouth Rosso, Soda</i> | |
| Negroni Sbagliato | 19 |
| <i>Campari, Vermouth Rosso, Prosecco</i> | |
| Negroni | 20 |
| <i>Gin, Campari, Vermouth Rosso</i> | |
| Vesper Martini | 20 |
| <i>Gin, Vodka, Kina L'Avion d'Or</i> | |
| Dry Martini | 20 |
| <i>Gin, Dry Vermouth</i> | |
| Old Fashion | 20 |
| <i>Bourbon Whiskey, Angostura Bitters, Zuckerwürfel</i> | |
| Manhattan | 20 |
| <i>Bourbon Whiskey, Vermouth Rosso, Angostura Bitters</i> | |
| Dark'N'Stormy | 19 |
| <i>Myer's Rum, Limettensaft, Spicy Ginger Beer</i> | |
| Brandy Alexander | 21 |
| <i>Cognac VSOP, Crème de Cacao, Rahm, Muskatnuss</i> | |
| Paloma | 20 |
| <i>Tequila, Limettensaft, Pink Grapefruit</i> | |
| Gin Basil Smash | 21 |
| <i>Gin, frischer Basilikum, Zitronensaft, Zuckersirup</i> | |
| Old Cuban | 22 |
| <i>Dark Rum, Limettensaft, frische Minze, Zuckersirup, Angostura Bitters, Champagner</i> | |
| Mai Tai | 22 |
| <i>Dark Rum, White Rum, Cointreau, Limettensaft, Mandelsirup, Ananassaft, Muskatnuss</i> | |
| Continental | 22 |
| <i>Bourbon, Zitronensaft, Zuckersirup, Portwein</i> | |
| Porn Star Martini | 22 |
| <i>Vodka, Passionsfruchtlikör, Passionsfruchtpüree, Zitronensaft, Vanillesirup</i> | |
| Spanish Sunset | 20 |
| <i>Hierbas, Orangensaft, Tonic Water, Grenadinesirup, Rosmarin</i> | |

ALKOHOLFREIE COCKTAILS

| | |
|---|----|
| Cucumber & Tonic | 15 |
| <i>Gurkensirup, Zitronensaft, Mediterranean Tonic, Gurkenrolle</i> | |
| Solero | 17 |
| <i>Mango-Thymianpüree, Zitronensaft, Passionsfruchtsaft, Kokosnusscrème, Vollrahm</i> | |
| Cranberry Colada | 17 |
| <i>Cranberrysaft, Ananassaft, Kokosnusscrème, Zuckersirup, Limettensaft</i> | |
| NoGroni | 16 |
| <i>Isotta Senza Bitter, Isotta Senza Rosso, Gin 0,0%</i> | |

APERITIFS & BITTERS

| | Vol.-% | 4cl |
|------------------------|--------|-----|
| Jsotta Bianco / Rosso | 17° | 9 |
| Martini Bianco / Rosso | 17° | 9 |
| Lillet Blanc | 17° | 10 |
| Noilly Prat | 15° | 10 |
| Punt E Mes | 16° | 10 |
| Antica Formula | 17° | 14 |
| Appenzeller | 29° | 10 |
| Campari | 32° | 10 |
| Cynar | 16.5° | 10 |
| Pernod Ricard | 45° | 12 |
| Montenegro Amaro | 23° | 10 |
| Averna Amaro | 32° | 10 |
| Fernet Branca | 40° | 10 |
| Jägermeister | 35° | 10 |
| Ramazzotti Amaro | 30° | 10 |
| Ramazzotti Rosato | 15° | 10 |
| Amaro Nonio | 35° | 12 |

ALKOHOLFREIE APERITIFS

| | Vol.-% | 4cl |
|--------------------------------------|--------|-----|
| Jsotta Senza Bianco / Bitter / Rosso | 0.0° | 9 |
| Martini Floreale / Vibrante | 0.5° | 9 |
| Tanqueray | 0.0° | 9 |

BIER

| | | |
|----------------------------------|------|---|
| Chopfab Draft | 33cl | 8 |
| Birra Moretti | 33cl | 8 |
| Birra Moretti Zero (alkoholfrei) | 33cl | 7 |
| Erdinger Weissbier | 33cl | 8 |
| Guinness | 33cl | 9 |
| Appenzeller Zitronen-Panaché | 33cl | 7 |

SOFT DRINKS

| | | |
|---|--------|-----|
| San Pellegrino / Acqua Panna | 50cl | 6 |
| Coca Cola / Zero | 33cl | 6 |
| Rivella rot / blau | 33cl | 6 |
| Apfelschorle | 33cl | 6 |
| Hausgemachter Ice Tea | 30cl | 8 |
| Gazosa 1883 | 35.5cl | 7 |
| <i>Limone, Amara</i> | | |
| Sanbitter | 10cl | 7 |
| Organics Viva Mate | 25cl | 8 |
| Tassoni | 18cl | 6.5 |
| <i>Tonica Superfine, Tonica Agrumi Mediterranei, Ginger Beer, Ginger Ale, Chinotto Bio, Limonata La Biologica, Pompeimo Soda, Cedrata Soda, Sambuca Bio</i> | | |

ENERGY DRINKS

| | | |
|--------------------|------|---|
| Red Bull | 25cl | 8 |
| Red Bull Sugarfree | 25cl | 8 |
| Red Bull Apricot | 25cl | 8 |

GIN

SWITZERLAND

Turicum Gin

Vol.-% 4cl
41.5° 18

UNITED KINGDOM

Beefeater London Dry

Vol.-% 4cl
40° 15

Bombay Sapphire London Dry

40° 15

Bombay Premier Cru

47° 18

Brockmans

40° 18

Bulldog London Dry Gin

40° 15

Hayman's Old Tom Gin

41.4° 16

Hendrick's

41.4° 16

Plymouth Original

41.2° 15

Plymouth Navy Strength

57° 18

Tanqueray N° Ten

47.3° 18

Tanqueray Rangpur

41.3° 17

Tanqueray Flor de Sevilla

41.3° 16

The Botanist

46° 18

GIN

FRANCE

The Gardener

Vol.-% 4cl

42° 20

GERMANY

Gin Sul

Monkey 47

Vol.-% 4cl

43° 22

47° 20

ITALY

Malfy Gin con Arancia

Malfy Gin con Limone

Malfy Gin con Grapefruit

Malfy Gin Originale

Vol.-% 4cl

41° 16

41° 16

41° 16

41° 16

JAPAN

Ki No Bi Kyoto Gin

Roku Gin

Vol.-% 4cl

45.7° 25

43° 18

SPAIN

Gin Mare

Nordés

Vol.-% 4cl

42.7° 18

40° 16

WHISKIES

SCOTCH SINGLE MALT

| | Vol.-% | 4cl |
|-----------------------------------|--------|-----|
| Ardbeg 10 years | 46° | 18 |
| Cragganmore 12 years | 40° | 16 |
| Dalwhinnie 15 years | 43° | 18 |
| Glenkinchie 12 years | 43° | 18 |
| Highland Park 12 years | 40° | 18 |
| Lagavulin 16 years | 43° | 18 |
| Laphroaig 10 years | 40° | 17 |
| Macallan 12 years | 43° | 25 |
| Macallan 18 years | 43° | 48 |
| Oban 14 years | 43° | 20 |
| Talisker 10 years | 45.8° | 18 |
| The Balvenie 12 years Double Wood | 40° | 18 |
| The Glenlivet 18 years | 43° | 30 |
| The Glenlivet XXV 25 years | 43° | 57 |
| Glenmoragie 14 years | 46° | 20 |
| Glenmoragie 18 years | 43° | 28 |

JAPANESE

| | Vol.-% | 4cl |
|---------------------------|--------|-----|
| Hakushu 12 years | 40° | 49 |
| Yamazaki Suntory 12 Years | 43° | 52 |

WHISKIES

AMERICAN

| | Vol.-% | 4cl |
|--------------------------|--------|-----|
| Bulleit Bourbon | 45° | 16 |
| Bulleit Rye | 45° | 17 |
| Bulleit Bourbon 10 years | 45° | 20 |
| Jack Daniel's Old No. 7 | 40° | 16 |
| Maker's Mark | 45° | 17 |
| Woodford Reserve | 43.2° | 18 |
| Canadian Club | 40° | 14 |

BLENDED

| | Vol.-% | 4cl |
|--------------------------------------|--------|-----|
| Chivas Regal 12 years | 40° | 16 |
| Chivas Regal 18 years | 40° | 25 |
| Chivas Regal 25 years Blenden Scotch | 40° | 54 |
| J&B Rare Blenden Scotch | 40° | 16 |
| Johnnie Walker Red Label | 40° | 16 |
| Johnnie Walker 12 years Black Label | 40° | 18 |
| Johnnie Walker Blue Label | 40° | 45 |
| Monkey Shoulder Blended Single Malt | 40° | 17 |

IRISH

| | Vol.-% | 4cl |
|---------|--------|-----|
| Jameson | 40° | 14 |

RUM

CUBA

Havana Club Añejo 3 Años

Havana Club Añejo 7 Años

Vol.-% 4cl

40° 14

40° 18

DOMINICAN REPUBLIC

Matusalem 23 Years

Vol.-% 4cl

40° 23

GUATEMALA

Zacapa Centenario 23 Solera

Zacapa XO Centenario

Vol.-% 4cl

40° 22

40° 32

RUM

JAMAICA

| | | |
|--------------------------|--------|-----|
| Myer's | Vol.-% | 4cl |
| | 40° | 14 |
| Appleton estate 12 years | 43° | 18 |
| Appleton estate 21 years | 43° | 32 |

NICARAGUA

| | | |
|----------------------------------|--------|-----|
| Centenario 18 Years Flor de Cana | Vol.-% | 4cl |
| | 40° | 22 |

PANAMA

| | | |
|-----------------------------|--------|-----|
| Malecon Rare Proof 20 Years | Vol.-% | 4cl |
| | 48.4° | 20 |

TRINIDAD & TOBAGO

| | | |
|---------------------|--------|-----|
| Kraken Black Spiced | Vol.-% | 4cl |
| | 40° | 16 |

VENEZUELA

| | | |
|--|--------|-----|
| Diplomático 12 Years Reserva Exclusiva | Vol.-% | 4cl |
| | 40° | 18 |
| Pampero Añejo Especial | 40° | 14 |
| Santa Teresa Añejo Grand Reserva | 40° | 18 |
| Santa Teresa 1796 Solera | 40° | 26 |

GUYANA

| | | |
|----------------------|--------|-----|
| Plantation Overproof | Vol.-% | 4cl |
| | 69° | 18 |

VODKA

FRANCE

| | Vol.-% | 4cl |
|------------|--------|-----|
| Ciroc | 40° | 18 |
| Grey Goose | 40° | 18 |

POLAND

| | Vol.-% | 4cl |
|---------------|--------|-----|
| Belvedere | 40° | 18 |
| Chopin Potato | 40° | 18 |
| Zubrowka | 37.5° | 14 |

RUSSLAND

| | Vol.-% | 4cl |
|------------------|--------|-----|
| Beluga Gold Line | 40° | 26 |

SWEDEN

| | Vol.-% | 4cl |
|---------|--------|-----|
| Absolut | 40° | 14 |

TEQUILA

| | Vol.-% | 4 cl |
|---------------------|--------|------|
| Olmecca Blanco | 38° | 14 |
| Olmecca Reposado | 38° | 16 |
| Clase Azul Plata | 40° | 32 |
| Clase Azul Reposado | 40° | 47 |
| Patron Silver | 40° | 18 |
| Patron Reposado | 40° | 19 |
| Patron Añejo | 40° | 22 |

MEZCAL

| | Vol.-% | 4 cl |
|-----------------------------|--------|------|
| Mezcal Buen Suceso | 40° | 20 |
| Mezcal Marca Negra | 50.9° | 25 |
| Mezcal Meteoro Espadin | 45° | 19 |
| Mezcal Amarás Espadin Joven | 37° | 21 |

SHERRY & PORTWEIN

| | Vol.-% | 5 cl |
|-------------------------------------|--------|------|
| Lustau Rare Amontillado Escuadrilla | 18.5° | 12 |
| Tio Pepe Fino Seco | 15° | 10 |
| Taylor's Port 10 Years | 20° | 13 |
| Taylor's Port 20 Years | 20° | 18 |

LIQUEUR

| | Vol.-% | 4cl |
|--------------------------|--------|-----|
| Baileys Irish Cream | 17° | 10 |
| Berliner Luft | 18° | 8 |
| Cointreau | 40° | 10 |
| Frangelico | 20° | 10 |
| Hierbas | 26° | 8 |
| Limoncello | 25° | 10 |
| Ramazzotti Sambuca | 38° | 10 |
| Chartreuse Verte | 55° | 14 |
| St. Germain | 20° | 11 |
| Chambord | 16.5° | 13 |
| Grand Marnier | 40° | 13 |
| Mr. Black Coffee Liqueur | 23° | 14 |
| Kahlúa Coffee Liqueur | 26° | 11 |

CALVADOS

| | Vol.-% | 2 cl |
|----------------------------|--------|------|
| Calvados Morin Père & Fils | 41° | 8 |

PISCO

| | Vol.-% | 4 cl |
|-----------|--------|------|
| Pisco Aba | 40° | 18 |

GRAPPA

| | Vol.-% | 2 cl |
|---|--------|------|
| Oro - Grappa di Vino Nobile di Montepulciano | 43° | 11 |
| Nonino ^{V+} - Riserva Antica Cuvée 5 Years | 43° | 12 |
| Tignanello - Tenuta Tignanello | 42° | 11 |

COGNAC

| | Vol.-% | 2 cl |
|---------------------|--------|------|
| Hennessy VSOP | 40° | 13 |
| Hennessy XO | 40° | 22 |
| Martell Cordon Bleu | 40° | 24 |
| Rémy Martin VSOP | 40° | 13 |
| Rémy Martin XO | 40° | 22 |

BRANDY

| | Vol.-% | 2 cl |
|--------------------|--------|------|
| Carlos Primero | 38° | 10 |
| Carlos Impérial XO | 38° | 18 |

FLASCHEN

| VODKA | Vol.-% | 70cl | 175cl | 300cl |
|------------------|--------|------|-------|-------|
| Beluga Gold Line | 40° | 460 | 790 | |
| Belvedere | 40° | 270 | 710 | |
| Grey Goose | 40° | 270 | 710 | 1250 |
| Stolichnaya Elit | 40° | 300 | | |

| GIN | Vol.-% | 70cl | 175cl |
|------------------|--------|------|-------|
| Gin Mare | 42.7° | 270 | |
| Hendrick's | 41.4° | 250 | 650 |
| Tanqueray N° Ten | 47.3° | 270 | |

| WHISKIES | Vol.-% | 70cl |
|--|--------|------|
| Chivas Regal 12 years | 40° | 250 |
| Johnnie Walker 12 years Black Label | 40° | 250 |
| Jameson | 40° | 200 |

| TEQUILA | Vol.-% | 70cl |
|------------------|--------|------|
| Olmecca Silver | 38° | 200 |
| Olmecca Reposado | 38° | 220 |

| RUM | Vol.-% | 70cl |
|--------------------------|--------|------|
| Havana Club 3 Años | 40° | 200 |
| Havana Club Añejo 7 Años | 40° | 270 |

6 SOFTGETRÄNKE INKLUSIVE
PRO 70CL-FLASCHE.

FOOD

| | | |
|---|----|-----|
| Olive marinato ^{v+} <i>Marinierte Oliven</i> | | 7 |
| Parmigiano ^v <i>Parmesanstücke</i> | | 8 |
| Crostini <i>Tomaten-Basilikum, Oliventapenade, Thunfischcrème</i> | | 15 |
| Fritto Misto <i>Crevetten, Calamari, Zitrus-Aioli</i> | | 21 |
| Prosciutto Cavazzuti dop, 24 mesi, dalla Berkel <i>Parmaschinken Cavazzuti (24 Monate gereift) von unserer Berkel</i> | | 25 |
| Club Sandwich <i>Pouletbrust, Speck, Salat, Cocktailsauce, Pommes Allumettes</i> | | 32 |
| Caesar Salad <i>Mini Lattich, Speck, Parmesan, Croûtons, Caesar Dressing</i> | 16 | 22 |
| <i>mit Poulet</i> | | +10 |
| <i>mit Crevetten</i> | | +15 |
| Tatare des legumes ^v <i>Veganes Tatar, Toast</i> | 22 | 34 |
| LUMA Tatare de boeuf <i>Brioche Toast, Butter</i> | 24 | 36 |
| <i>mit Pommes Allumettes</i> | | +7 |
| <i>Kräuterbutter</i> | | +5 |
| <i>schwarzer Trüffel</i> | | +8 |
| Pommes Allumettes <i>mit schwarzem Trüffel</i> | | 15 |

Für eine grössere Auswahl, fragen Sie nach unserer Speisekarte.

v vegetarisch / *v+* vegan
Für Informationen zu Allergenen in den einzelnen Gerichten
wenden Sie sich bitte an unsere Mitarbeitenden.

Alle Preise in CHF inkl. MwSt./885/04.26